



# How To: BREW BEER at Innovation Brew Works



One of the most popular beers at Innovation Brew Works is the Dr. Ortiz Orange Belgian Style Witbier, which uses Cal Poly Pomona-grown citrus. The beginnings of the witbier start with brewmaster Eric Bassett calling farm manager Dave Matias for an order of fresh oranges.

## 1. PREPARE

Zest oranges from Cal Poly Pomona's Spadra Farm to add sweetness and aroma to the beer. Add coriander and chamomile to achieve desired aroma, spice and lace to style.

## 2. BREW

Combine Premium Pilsner, malted barley, wheat, flaked wheat, rolled oats, zest, dried sweet orange peel, coriander seed and Egyptian chamomile. The spent grain is fed to Cal Poly Pomona sheep and cattle.

## 3. FERMENT AND CONDITION

Ferment the brew at 21 degrees Celsius for two days, increase to 23 degrees Celsius for five days and condition at 1 degree Celsius for a week. The higher carbon dioxide levels bring out the witbier's effervescence and aroma.

## 4. PACKAGE

Keg and bottle the beer in the brewery to enjoy at Brew Works and at local restaurants, bars and hotels.

# B R O N C O S A T W O R K

## Ana Ramirez

'07, animal science  
'19, master's in biological sciences



## Mario Escobar

'19, plant science



### Tell us about your career.

For eight years I worked at Southern California Veterinary Specialty Hospital-Blue Pearl. In my last years there, I was the weekend emergency supervisor, while completing graduate school. In August, I started veterinary school at WesternU. I have two publications in pharmaceutical development in veterinary medicine.

### What was it like being a college student and a parent?

It takes grit, but with support from my husband, parents and mentors, it was doable. This support system was key to my success.

### Why is it important you set this example for your children?

My mom came from El Salvador to save us from poverty and civil war. She started as a janitor at a convalescent hospital and worked her way up to director of nurses. I saw her fall asleep on her books. Setting an example is the best way to show my son that a higher education is important and that we do not quit.

### How do you think your parent perspective contributed to your education?

Being a parent while in school forces you to multi-task, and it pushes you to your limits. Instead of being tedious, my time at Cal Poly Pomona became second nature because I knew that reaching for higher education is setting an example for my children and will eventually give us a better life.

### Favorite memory at CPP?

When I worked at the Cesar E. Chavez Center for Higher Education, I coordinated the Dia De Los Muertos celebration. Now I come back and make it a family event. It is so special because it instills the tradition in the kids so that they do not forget their culture. It also reminds us to celebrate our lives and remember those who have passed on.

### Tell us about your career.

I am a farm manager trainee at Sunview Vineyards in Delano. We specialize in growing table grapes. I assist in crop evaluation, pest management, irrigation and supervising farm work.

### What was it like being a college student and a parent?

It was the hardest three years of my life. I juggled school, two jobs, raising my son and family.

### Why is it important you set this example for your children?

My son would ask why I was around plants and books. I explained that I had to learn some new things to get a better job, so I could give him mac and cheese (his favorite food). By connecting what was important to him, I taught my son that getting an education would give us a better life and the things we needed.

### How do you think your parent perspective contributed to your education?

If I did not have my family looking up to me, I would not have had the motivation I needed to get through school. With everything I did, I imagined my son sitting next to me, and I performed the way I would want him to see me. I pushed through for them, because I could not tell my family I wanted to give up.

### Favorite memory at CPP?

I took my son to Spadra Farm and showed him where oranges come from. We harvested citrus from the trees, and he did not mind the leaves and dirt on his face that would normally bother him. This experience boosted his confidence, and he has a new interest in growing his own fruit at home. All it took was sharing my passion.